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Dr. & Mrs. J. W. Edel

Grasonville, Maryland

Taylor 7-4444

DR. G. F. GRAVATT - Senior Plant Pathologist, U.S. Department of Agriculture, predicted at Northern Nut Growers Association Meeting August 19, 1958,

"THE DEMAND FOR CHINESE CHESTNUTS FOR HUMAN CONSUMPTION WILL STEADILY INCREASE!"

BECAUSE: Native Foreign Trees are being destroyed by the blight and a root disease.

THEREFORE: Imported nuts will gradually increase in cost and lessen in amount.

PLANTERS ORDER NOW for FALL OR SPRING PLANTING!

MERCHANTS ORDER NOW for HOLIDAY SEASON DEMAND!

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U.S. Department of Agriculture

* * CHING CHOW CHINESE CHESTNUTS * *

GROWN ON THE EASTERN SHORE OF MARYLAND **

Blight Resistant Castanea Molissima Hemming Line P.I. 70314 Original Seed from Nanking, China

WHOLESALE PRICE FOR HUMAN CONSUMPTION

PRICE FOR SEED

300 lbs. and over	30¢ per 1b.	50 lbs. and over	55¢ per 1b.
200 lbs. and over	35¢ per lb.	25 lbs. and over	60¢ per 1b.
150 lbs. and over	40¢ per lb.	15 lbs. and over	65¢ per lb.
100 lbs. and over	45¢ per 1b.	5 lbs. and over	80¢ per 1b.
75 lbs. and over	50¢ per 1b.	l lb. and over	1.00 per lb.

Prices are for September and October shipments only. After October, add 10¢ per pound for storage and handling. Your check with order is preferred; otherwise, we will ship C.O.D.

SHIPMENT

By Parcel Post, Railway Express or Motor Freight, unless otherwise requested. Shipping Charges C.O.D. In Double Bags (if order is 50 lbs. or over). Please order in above quantities. Prices are for weights when shipped. We always add seed to compensate for loss of weight due to drying in transit, but, naturally, we cannot always guarantee accurate weights on arrival.

CHINESE CHESTNUTS ARE A SUPERIOR PRODUCT IN TASTE, AND EVEN NOW WILL BRING TEN TO TWENTY CENTS MORE PER POUND THAN ITALIAN CHESTNUTS, ESPECIALLY IF MARKETED IN REFRIGERATED TRAYS WITH APPROPRIATE DISPLAY SIGNS. (Merchants may write for Free Signs.)

EASY TO PREPARE AND KEEP! Can be boiled, roasted, used in stuffing and dressings, baked, stewed, made into flour, croquettes, puree, souffles, cooked with vegetables, deviled, candied, added to chicken casseroles, used in slaw, waldorf salad, nut bread and date and nut loaf. May be kept all winter under refrigeration. May be boiled and then frozen. TRY CHESTNUT AND PRUNE COMPOTE - A GUSTATORY DELIGHT!!

PLEASE FILL OUT ENCLOSED ORDER BLANK COMPLETELY!

